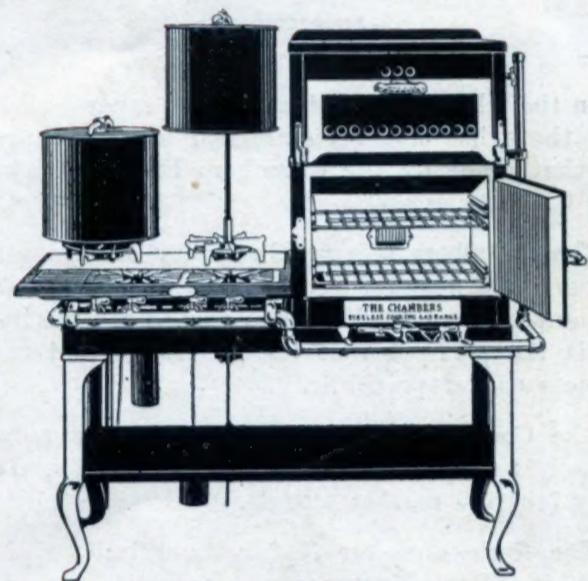


**Chambers Fireless
Cooking Gas Ranges**



**Chambers Mfg. Co.
Shelbyville Indiana**

THE CHAMBERS **Fireless Cooking Gas Range**

*Saves You Three Out of Every Five Cents You
Pay for Gas and Three Out of Every
Five Minutes You Spend in the
Kitchen*

In the whole half century of gas range building there has not been another such advance as that made by the Chambers Fireless Cooking Gas Range.

The Chambers is a revolutionary idea in gas range building—but seven years of actual use in hundreds of kitchens has proved its merits. It is the perfection of the gas range and the fireless cooker principle.

The Chambers is, in the first place, a complete gas range of the very highest quality, the very best the market affords.

The fireless cooker features are built *right into it*. These features are not attachments simply. They are *a part of the range*, always ready to do their work without extra thought, care, or attention.

In the Chambers the fireless cooker oven and hoods are thoroughly heated through before the flame is turned out. Consequently they *give heat to the food* instead of *drawing heat from the food* as in ordinary fireless cookers. *That's why the Chambers cooks at full speed with the gas shut off*—a feature not found in any other gas range or fireless cooker.

The Original and Only

The Chambers cooks, roasts, broils, bakes, boils or stews. It does them all better than the most expensive gas stove and the most expensive fireless cooker, and without any inconvenience. You don't have to touch the utensils containing the food to have the Chambers cook without gas.

You need not be a fireless cooker enthusiast to appreciate this range. The saving in gas, time, and care—the wider variety of food you will be able to cook—the improved quality of your cooking—all these will be introduced to you so easily that you will appreciate these advantages from the start. In a month's time you will wonder how you ever got along without it.

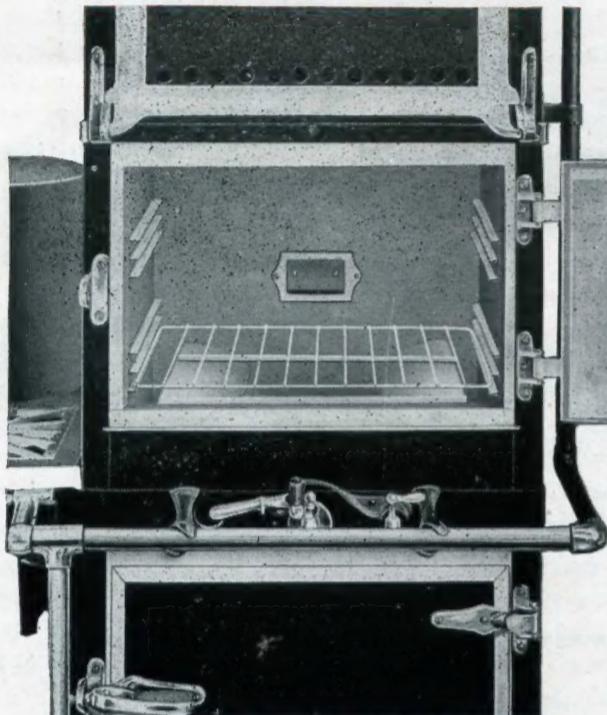
Even those members of your family who have nothing to do with the cooking will be Chambers enthusiasts on account of the superior quality of the food cooked, and the absence of cooking odors.

Don't overlook the added comfort the Chambers offers you. It will keep your kitchen cooler in the summer. It will add hours to your day by relieving you of the necessity of having to stand over your food to watch it. All the Chambers requires of you is to start the cooking. It finishes the work without danger of burning or drying.

You can easily afford to own a Chambers because the saving of a half to three-fifths of your gas bill soon pays for the range.

You cannot afford not to own a Chambers because the cook's time is more valuable than fuel; because it saves time daily and lightens the work in the kitchen.

The Original and Only



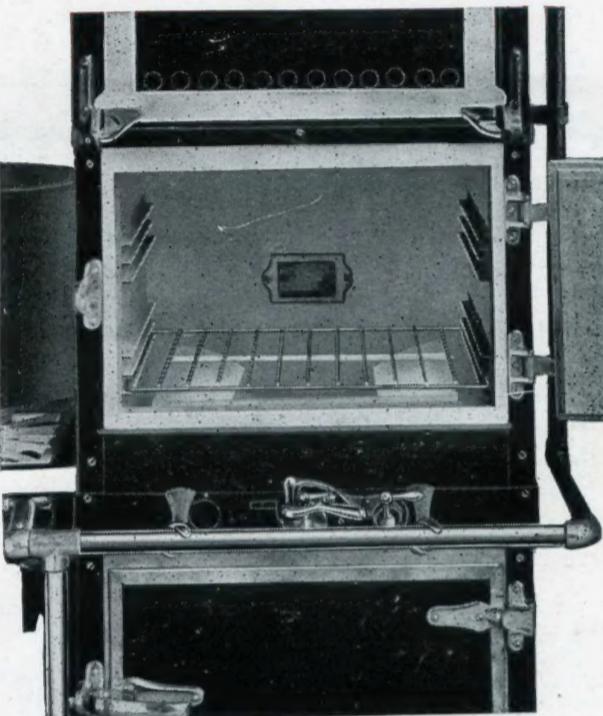
***One Movement of the Handle
Does It***

***Handle to the Left
A Gas Range Oven***

The highest quality and best on the market.

In the view above, the openings in the back and the bottom are open, so that the fire can draw the air necessary for combustion. The gas valve may be turned on or off as in any other gas oven.

The Original and Only



***One Movement of the Handle
Does It***

*Handle to the Right
A Fireless Cooker*

The only really successful fireless cooking oven.

In this view the handle is swung to the right, automatically turning off the gas and closing the oven openings so that the heat already produced cannot escape.

The Original and Only

Why the Oven is Easy to Operate

No Moving or Carrying of utensils from the stove as in the case of the ordinary fireless cooker.

No Extra piece of furniture in the kitchen.

No Loss of Time. If you wish to do your cooking quickly, you can do it in practically the same length of time as with the ordinary gas stove. If you wish to leave it indefinitely you can do so without harm.

No Watching after the oven is once heated as in the case of the ordinary gas oven.

No Scorching or burning of the food.

No Drying Up, because the heat and moisture are retained.

No Dissatisfaction with tough meats. It will cook them tender.

A Perfect Baker. Produces the most beautiful bread, rolls, and cakes.

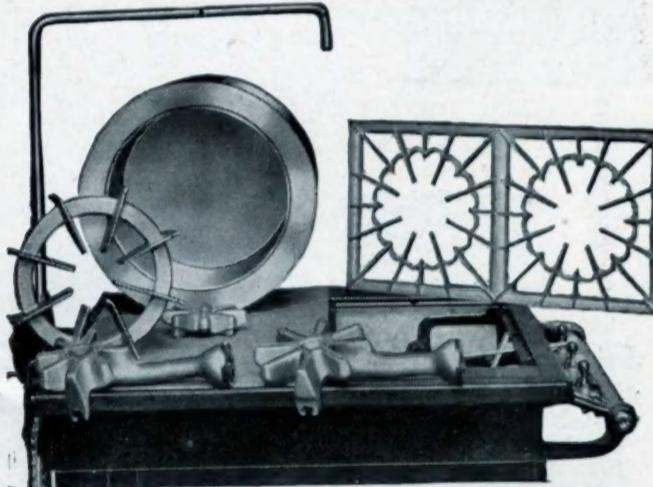
A Rule. In baking, close the oven (by turning the handle to the right) as soon as the baking begins to show a very little brown. Leave undisturbed as long as any ordinary oven would require for the same baking. The contained heat, being uniform and without drafts, will produce a beautiful uniform color. In roasting meats allow the gas to burn such length of time as indicated by the directions which come with the range, or such time as your experience and preferences may indicate. Baking and roasting of various kinds may be done in the same oven at the same time with little or no experience. Before the gas is turned out it does no harm to open the oven door occasionally for examination. After the oven is closed and the gas turned off, it may be opened and the heat so lost restored by lighting the fire again for a short time.

The Original and Only

Material

We use the best material that science can produce and money buy. The oven and hood linings are not of iron or steel or any preparation of these metals. The material is a combination of copper and nickel, hence these linings are absolutely proof against rust, and will not give out as a result of surface wear.

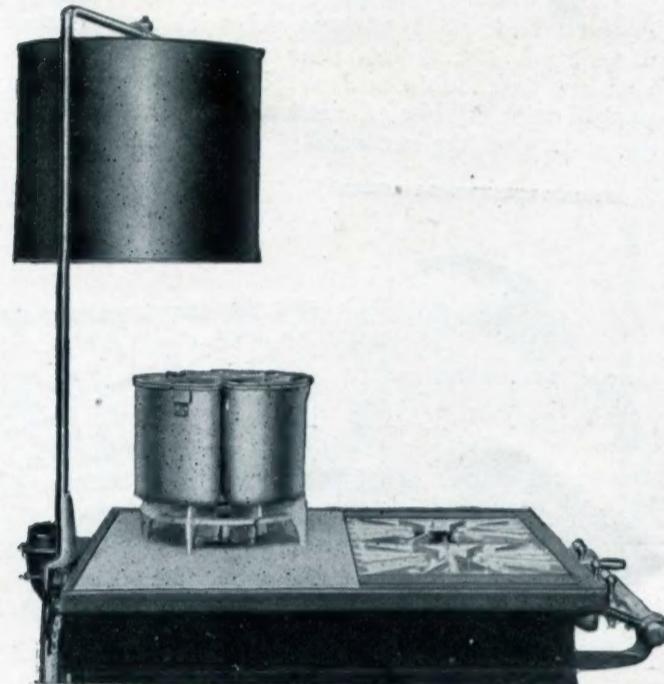
The outside of the oven and hood is of heavy Anti-rust sheet steel, covered with two coats of enamel baked into the metal. The walls between the inside and outside are thoroughly packed with highly efficient and absolutely fire-proof insulating material.



This illustration shows the various parts of the stove top. Note the thickness of the hood walls so constructed to retain heat. Burners, grates, etc., are easily removable for cleaning. The back part of the stove top is of hard asbestos composition upon which the hood is seated when closed.

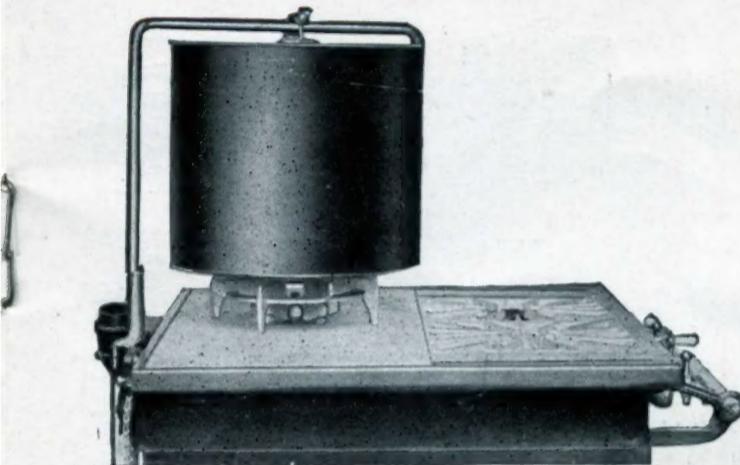
The Original and Only

The Hood is an inverted receptacle covering one or two of the top burners. Its use is to boil, stew, etc., by means of retained heat. As a rule the food is simply brought to a good boil and then closed up, the gas being at the same time shut off. It will be properly cooked without further fire in little if any longer time than is required for cooking with the fire, but will neither scorch, burn, nor dry out for the want of attention.

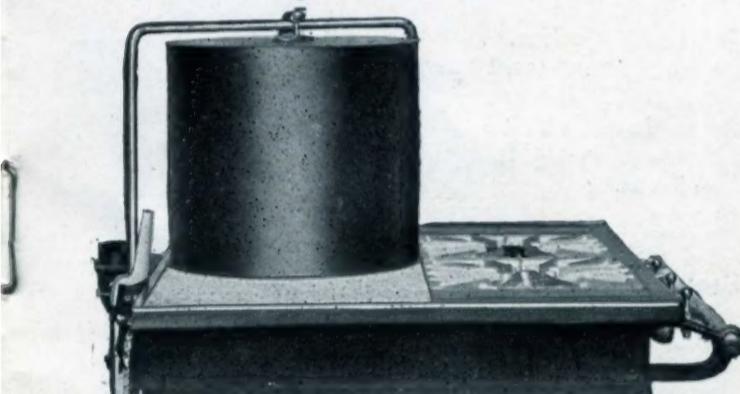


The Hood is easily raised and lowered with the assistance of a counterbalance. When raised to the full height it is swung out of the way to the right or left and by the same movement locked so that it cannot descend. When directly above the burner it readily moves downward.

The Original and Only



The food to be boiled or stewed is placed on the fire and the hood lowered at once. While the gas is burning it cannot descend lower than the position shown. The interior thus becomes hot from the surplus heat which would otherwise escape. The hot interior insures that there will be plenty of retained heat for cooking after the gas is turned off.



When the gas is turned off, the movement of the valve handle releases the catch at the back of the range so that the hood may be lowered clear down into contact with the asbestos composition plate which forms the back part of the stove top. This closes it tight and retains the heat.

The Original and Only



No. 131

No. 131

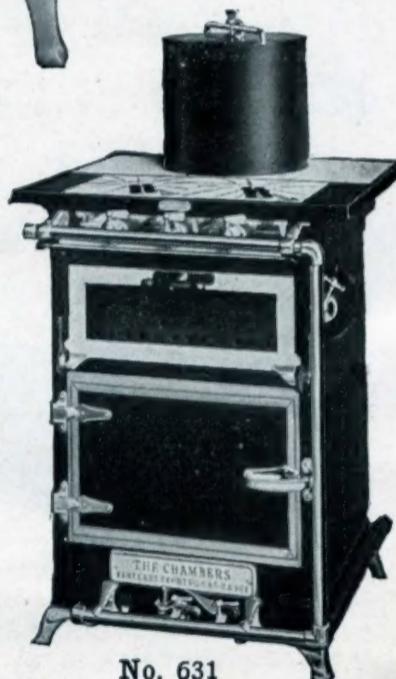
Width, 29 inches.
Depth, front to
back, 33 inches.
Oven, 19x16½x12.
Shipping weight,
325 lbs.

No. 141

Same style with
two back burn-
ers on top and
one hood.

No. 142

Same style with
two back burn-
ers on top—both
with hoods.



No. 631

No. 631
Width, 29 inches.
Depth, front and
back, 33 inches.
Oven, 19x16½x12.
Shipping weight,
375 lbs.

No. 641

Same style, with
two back burn-
ers on top and
one hood.

No. 642

Same style, with
two back burn-
ers on top—both
with hoods.

The Original and Only



No. 231

Table style, without broiler.

Width, 53 inches. Depth, 32 inches.

Height to cooking top, 31 in.—over all, 47 in.

Oven, 19x16½x12.

Shipping weight, 375 lbs.

No. 241

Same style, with one additional back burner—
open.

No. 242

Same style, with two back burners—both
provided with hoods.

The Original and Only



No. 341

Oven, broiler and shelf for utensils.
Oven and broiler have separate burners.
Width, 53 inches. Depth, 32 inches.
Height to cooking top, 34 in.—over all 51 in.
Oven, 19x16½x12.
Shipping weight, 475 lbs.

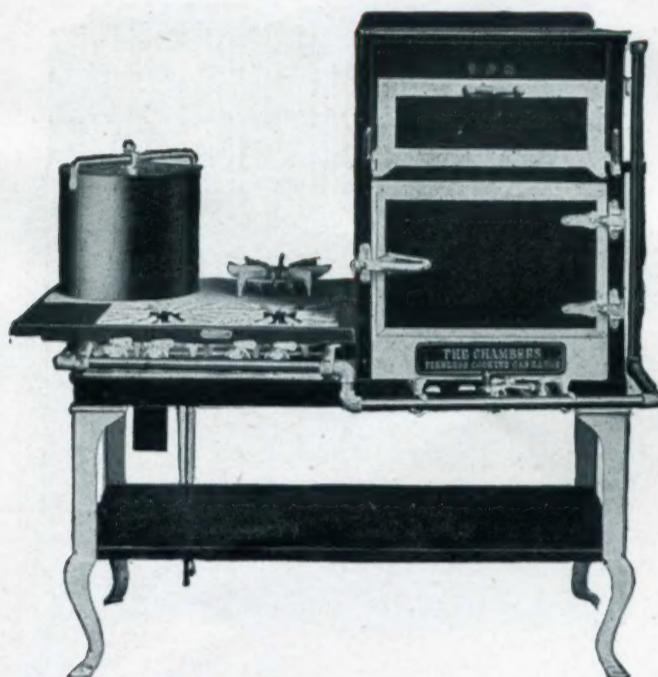
No. 331

Same style, without the open burner at back

No. 342

Same style as 341, but with two hoods.

The Original and Only



No. 741

Table style with oven and broiler.
Oven and broiler have separate burners.
Width, 55 inches, Depth, 32 inches.
Height to cooking top, 31 in.—over all, 59 in.
Oven, 19x16½x12.
Shipping weight, 475 lbs.

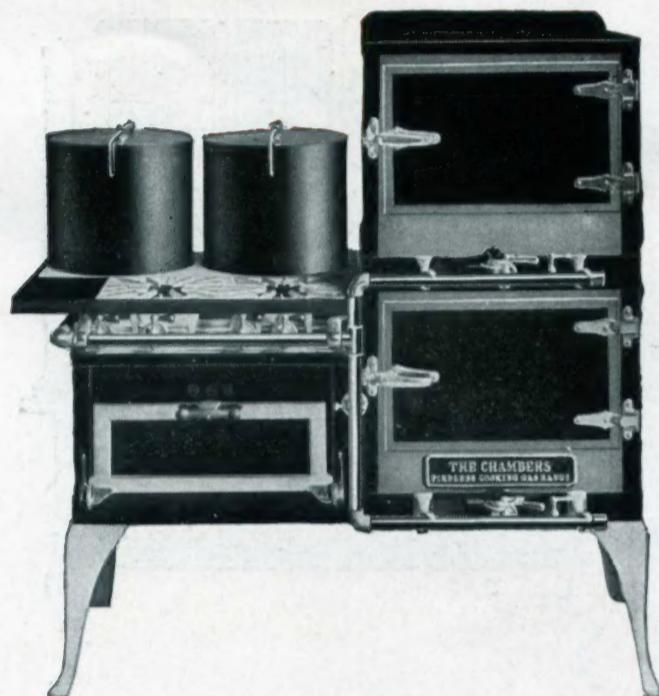
No. 731

Same style, without the open burner at back.

No. 742

Same as No. 741, but with two hoods.

The Original and Only



No. 442

Two full-sized ovens and broiler, all independent of each other.

Width, 53 inches. Depth, 32 inches.

Height to cooking top, 33 in.—over all, 58 in.

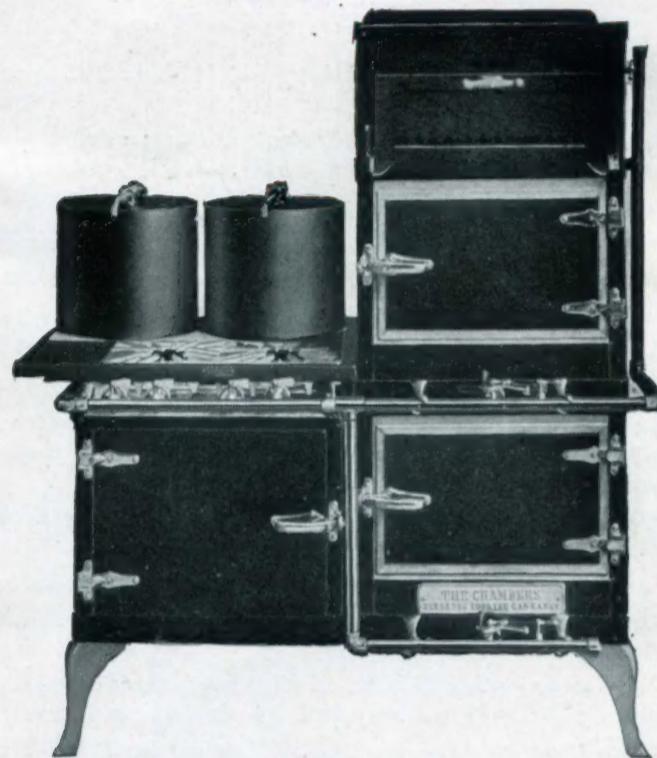
Ovens, 19x16½x12.

Shipping weight, 700 lbs.

No. 441

Same as No. 442, except that one back burner is without hood.

The Original and Only



No. 842

Two full-sized ovens, broiler and closet for utensils. All units independent.

Width, 53 inches. Depth, 32 inches.

Height to cooking top, 33 in.—over all, 63 in.

Ovens, 19x16½x12

Shipping weight, 750 lbs.

No. 841

Same as No. 842, except that one back burner is without hood.

***These are the 25 distinctive features of
the wonderful Chambers Fireless
Cooking Gas Range***

1. Saves 3/5 your gas bill because it does 3/5 your cooking with the gas turned off.
2. Saves 3/5 your time in the kitchen and allows you to attend to other duties while food is cooking.
3. Saves money in preventing burning of food.
4. Saves juices and flavors, makes food more delicious.
5. Saves steps in running back and forth from stove.
6. Saves inconvenience of constantly watching food.
7. Saves cooking utensils because it prevents their burning out or boiling dry.
8. Prevents odors from escaping into rest of house.
9. Absolutely safe—cannot light gas without automatically opening vent.
10. Does away with expense of having both a fireless cooker and a gas stove.
11. Takes less room than fireless cooker and gas stove.
12. Does away with bother of heating food and then placing in fireless cooker.
13. Does away with bother of heating plates or soap-stone radiators as required by fireless cookers.
14. Gives heat to food instead of taking heat from it, as ordinary fireless cookers do.
15. Cooks at full speed, even with gas turned off.
16. Cooks all foods evenly.
17. Allows cooking of many foods ordinarily requiring so much gas and time as to be avoided.
18. It bakes, boils, roasts, stews, broils, steams or fries anything.
19. Oven and hoods are non-corrosive and rust-proof, hence last a lifetime.
20. More carefully built than any gas stove.
21. More carefully built than ordinary fireless cookers.
22. Will not heat kitchen—ideal stove for summer.
23. Is 100% Perfection as gas stove.
24. Is 100% Perfection as fireless cooker.
25. Can be used as gas stove or fireless cooker.